



Virginia Green Restaurants

Profile:



Staunton Grocery

Staunton, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Staunton Grocery

"The Staunton Grocery offers a gracious dining experience, featuring the freshest local products and produce from more than two dozen small area farms in and around the Shenandoah Valley. With his commitment to sustainable agriculture, Owner/Chef Ian Boden allows the seasonal flavors to inspire the dynamic menu, which is reviewed, refined and changed regularly, sometimes daily."

Virginia Green Activities. When visiting Staunton Grocery, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
 - Recycling: Glass, Toner Cartridges, Fluorescent Lamps
 - Tracking overall waste bills
 - Effective food inventory control to minimize wastes
 - Locally grown, organic and sustainably-grown produce and other foods
 - Screen based ordering system
 - Purchase of durable equipment and furniture
 - Two-sided copying and printing
 - Use of latex paint
 - Last-in/first-out inventory
- ☒ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
 - Disposable containers made from recycled content materials

- ☑ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
 - ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
 - Tracking overall water usage and waste water
 - Preventative maintenance of drips and leaks
 - High efficiency dishwashers
 - ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
 - Tracking overall energy bills
 - Use of ceiling fans
 - High Efficiency Heating and Air Conditioning (HVAC)
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For more information on **Staunton Grocery**, see www.stauntongrocery.com or contact Ian Boden at ian@stauntongrocery.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen. Click on “Restaurants” to see other Green Restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

